**Zucchini Fritters [(Kolokithokeftedes)](https://eatingeuropean.com/kolokithokeftedes-greek-zucchini-fritters/%22%20%5Ct%20%22_blank)**

**Ingredients**

* 4 cups Zucchini, grated
* 100g Feta
* 2-3 spring onions
* 1 leek
* 1 onion
* 1 small pepper/capsicum
* 2 tsp oregano leaves
* 1 tsp salt , ½ tsp cracked pepper
* 1 & 2/3 cup semolina (or plain) flour

**Method**:

1. Grate the zucchini, peel the skin if too thick. Remove seeds. Squeeze some juice out.
2. Wash and slice the onions, spring onion and leek. Cook in a frying pan for a few minutes, leave to cool then mix into the zucchini with oregano.
3. Wash, deseed the capsicum and chop small. Add into the mix.
4. Add 1/3 cup flour and mix in. Add remaining flour gradually and stir between each addition. When the mix is nice and thick make 30 small fritters.
5. Heat 1/3 cup olive oil over medium heat, add each fritter gently and fry turning after 3-4 mins. Cook until golden on each side.
6. Drain fritters on paper towel and serve!

Special mention to Faye for her yummy recipe!